

CHEF'S SELECTION

MENU ONE

\$180 PER PERSON, MINIMUM 4 PERSONS

WHOLE WHEAT SOURDOUGH
cultured butter

ABROLHOS SCALLOP
mandarin, pickled chilli, aged vermouth

ROMANO PEPPERS
radicchio, sheep milk fetta, agrodolce

WAGYU BRESAOLA
horseradish, melon, watercress

RISOTTO
king brown mushroom, crème fraîche, pecorino

MURRAY COD
piquillo, cavalo nero, preserved lemon

DRY AGED ANGUS BEEF
smoked garlic, watercress, bagna cauda

RED FIRE LETTUCE
herbed salad cream, horseradish

ROASTED POTATO
marjoram, fried garlic

QUEEN GARNET PLUM
yuzushu, perilla, yoghurt sorbet

CHOCOLATE
cocoa nib, sobacha, jersey milk



CHEF'S SELECTION

MENU TWO

\$210 PER PERSON, MINIMUM 4 PERSONS

SYDNEY ROCK OYSTERS

verjus, eschalot, finger lime

CRULLER

whipped fish roe, white anchovy

WHOLE WHEAT SOURDOUGH

cultured butter

ABROLHOS SCALLOP

mandarin, pickled chilli, aged vermouth

ROMANO PEPPERS

radicchio, sheep milk fetta, agrodolce

WAGYU BRESAOLA

horseradish, melon, watercress

RISOTTO

king brown mushroom, crème fraîche, pecorino

MURRAY COD

piquillo, cavalo nero, preserved lemon

DRY AGED ANGUS BEEF

smoked garlic, watercress, bagna cauda

RED FIRE LETTUCE

herbed salad cream, horseradish

ROASTED POTATO

marjoram, fried garlic

QUEEN GARNET PLUM

yuzushu, perilla, yoghurt sorbet

CHOCOLATE

cocoa nib, sobacha, jersey milk

CHEESES

selection of local and imported cheeses with condiments



CHEF'S SELECTION

MENU THREE

\$295 PER PERSON, MINIMUM 4 PERSONS

SYDNEY ROCK OYSTERS

verjus, eschalot, finger lime

CRULLER

whipped fish roe, white anchovy

WHOLE WHEAT SOURDOUGH

cultured butter

ABROLHOS SCALLOP

mandarin, pickled chilli, aged vermouth

ROMANO PEPPERS

radicchio, sheep milk fetta, agrodolce

WAGYU BRESAOLA

horseradish, melon, watercress

RISOTTO

king brown mushroom, crème fraîche, pecorino

SOUTHERN ROCK LOBSTER

calabrian chilli, garlic, chives

MURRAY COD

piquillo, cavalo nero, preserved lemon

DRY AGED ANGUS BEEF

smoked garlic, watercress, bagna cauda

RED FIRE LETTUCE

herbed salad cream, horseradish

ROASTED POTATO

marjoram, fried garlic

QUEEN GARNET PLUM

yuzushu, perilla, yoghurt sorbet

CHOCOLATE

cocoa nib, sobacha, jersey milk

CHEESES

selection of local and imported cheeses with condiments

